PLANT FACT SHEET

Podophyllum peltatum L.

GENUS *Podophyllum* **FAMILY** Berberidaceae

COMMON NAMES May apple

EDIBLE PARTS AND USES

Edible parts: Fruit

CAUTION: The roots, leaves and seeds are poisonous.
The ripe fruit are eaten. It is often made into marmalade. It can be used for jams, jellies, pies and drinks.

DESCRIPTION

An erect, 1-stemmed may-apple herb. It often forms colonies. There are creeping underground stems and thick fibrous roots. It keeps growing from year to year. It grows 60 cm high and spreads 60 cm wide. It produces one or two, large lobed leaves. These are 30 cm across and have 3-9 lobes. They turns orange brown with maturity. The flowering stem has 2 or 3 leaves or can be leafless. The flowers are white. They occur singly and are nodding and cream. The fruit are lemon shaped and 4-5 cm across. . They are yellow. They are edible.

HABITAT

It is a temperate plant. It needs moist, peaty soils and a shady location. It suits hardiness zones 4-6.

PRODUCTION

Cultivation

Plants are grown from seeds. They can also be grown by division of the rhizome.

NOTES

It has proven anticancer properties. The active ingredient is etoposide.

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